



WINE DEGUSTATION DINNER

Friday, 24 February

Dinner will be served at
7:30pm sharp.

*Bookings must be made in accordance
to prevailing measures at the time of event.*

\$138+ per Member

\$148+ per Guest

*All cancellations made less than 7 days
prior to event will be billed 100%.*

Click **HERE**
for more information
and Special Takeaway Prices



For reservations, please call **6410 1100** or email **mountbattenrsvn@britishclub.org.sg**

Vintages are correct at point of print

Aperitif
House Sour Dough, Rosemary + Sea Salt + EVOO
Ha Ha Pinot Gris 2019, Hawke' s Bay, New Zealand

Burrata, Tuscan Bread, Kalamata Olives, Basil
Ha Ha Sauvignon Blanc 2022, Hawke' s Bay, New Zealand

Barramundi, Nori and Wakame Emulsion, Grilled Lemon
Isabel Estate Chardonnay 2019, Marlborough, New Zealand

Beef Rib, Smoked Polenta, Mushroom, Pink Peppercorn Jus
Ha Ha Merlot 2020, Hawke' s Bay, New Zealand

BBQ Pineapple, Coconut Custard, Lemon Grass Syrup
Isabel Estate Pinot Noir 2017, Marlborough, New Zealand

Freshly Brewed illy Coffee or
Taylors of Harrogate English Teas

VEGETARIAN MENU

Aperitif
House Sour Dough, Rosemary + Sea Salt + EVOO
Ha Ha Pinot Gris 2019, Hawke' s Bay, New Zealand

Burrata, Tuscan Bread, Kalamata Olives, Basil
Ha Ha Sauvignon Blanc 2022, Hawke' s Bay, New Zealand

Grilled Aubergine, Nori and Wakame Emulsion, Lemon
Isabel Estate Chardonnay 2019, Marlborough, New Zealand

Vegetarian Wellington, Smoked Polenta, Mushroom
Ha Ha Merlot 2020, Hawke' s Bay, New Zealand

BBQ Pineapple, Coconut Custard, Lemon Grass Syrup
Isabel Estate Pinot Noir 2017, Marlborough, New Zealand

Freshly Brewed illy Coffee or
Taylors of Harrogate English Teas

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GROUP**
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